

# Welcome to The Old Market Assembly

Main menu: Mon - Fri 5-10pm / Sat 12-10pm

## Pizzas

### Marinara 9.5 (vg, gfo)

Tomato base, garlic, kalamata olives, oregano

Add mozzarella + 2

### Margherita 12 (v, vgo, gfo)

Tomato base, buffalo mozzarella, grated pecorino

### Pepperoni 13.5 (gfo)

Tomato base, saliscia piccante, ricotta, hot honey

Add Cornish Anchovies for +2

### Ortolana 13.5 (vgo, gfo)

Tomato base, aubergines, courgettes, kalamata olives, basil

### Mighty Merguez 15 (gfo)

Lamb merguez sausage, jalapenos, piquillo peppers, pecorino romano

### The Wardrobe 14.5 (v, gfo, n)

White base, chestnut mushrooms, portobello mushrooms, hazelnuts, truffle oil

\*£1 goes to support The Wardrobe Theatre

## Chef Special

### Salsiccia e Cavolo Nero 16 (gfo)

White base, fennel sausage, sunchokes, cavolo nero

### Orsina 14 (v, gfo, n)

Smoked Provolone, semi dried cherry tomatoes, wild garlic pesto, pistachios

## Dips 1.5 (vg, gf)

Confit garlic aioli  
Spicy bravas sauce  
Tzatziki

## Nibbles

### Patatas Bravas 5.5 (vg, gf)

Bravas sauce, aioli

### Squash & Chilli Arancini 3 (vg)

w/ Lemon aioli

### Croqueta of the week 3.5

### Grilled Hot Honey Halloumi 6 (gf)

w/ Tzatziki

### Cider Chorizo 6.5 (gf)

Spicy chorizo cooked in dry cider

### House Bruschetta 5.5 (vgo)

Beef tomatoes, asparagus & straciarella on toasted focaccia

### Kohlrabi Carpaccio 6.5 (vgo, n)

w/ Peaches, ricotta and pistachio

## Small Plates

### Grilled Iberico Pork Abanico 15 (gf)

100% Acorn fed pork skirt, parsnip puree & watercress

### Crab Pappardelle 14

w/ Cherry tomatoes, a dash of prosecco and a hint of lemon

### Wild Mushroom Gnocchi 12 (gfo, vgo)

Creamy sauce with porcini and portobello mushrooms

### Hunter's Rabbit 15

Rich red wine stew with chorizo and smoked panceta

### Huevos/Tofu a la Flamenca 10 (vgo, gfo)

Baked eggs or tofu, spicy red pepper & tomato sauce, salsa verde

### Charred Chermoula Aubergine 12 (gf)

w/ Muhammara and pomegranate mojo

## Sides

Marinated queen olives 4.5 (vg, gf)  
Focaccia w/ olive oil & balsamic 4.5 (vg)  
Flatbread w/olive oil & balsamic 4.5 (vg)

Miso butter new potatoes 4.5 (vg, gf)  
Seasonal vegetables w/ lemon chilli 5.5 (vg)  
Chicory Caesar Salad 5.5 (v)

## To share

### Baked Camembert 12 (v, gfo)

w/ Cornichons and tomato chutney

### Charcuterie Board 12

Selection of continental cuts

### Antipasti Board 12 (vg)

Tofu stuffed piquillo peppers, tzatziki, manzanilla olives, muhammara

## Desserts

### Sticky Toffee Pudding 7 (vgo)

Toffee sauce, vanilla ice cream

### Lemon Posset 6 (gf, vg)

w/ passion fruit purée

### Chocolate Ganache Cake (gf) 8

w/ red berries and PX Sherry

### Ice Cream - 1 Scoop 3 / 2 Scoop 4.5

Vanilla (vgo, gf), belgian chocolate (v), salted caramel (v, gf), pistachio sorbet (vg, gf, n), raspberry sorbet (vg, gf)

A gluten-free pizza is available for an additional £1.50. As flour is used in our kitchen all plates may contain traces of gluten.

Please note a discretionary 10% service charge is applied for table service

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS